

•

Dill Sauce Recipe
Ted and Catherine Stevens

½ cup	Dairy Sour Cream
½ cup	Mayonnaise
1 Tablespoon	Finely snipped chives
1 Tablespoon	Finely chopped parsley
1 Teaspoon	Lemon Zest
2 Tablespoons	Dry Dill Weed (or fresh dill if it is finely snipped)
2 Dashes	Jalapeño Tabasco sauce

Mix all ingredients together, chill. Note, sauce will taste more flavorful if made 4-6 hours before being served.